



Weddings
CITY WINERY HUDSON VALLEY
— AT THE HISTORIC MONTGOMERY MILLS —



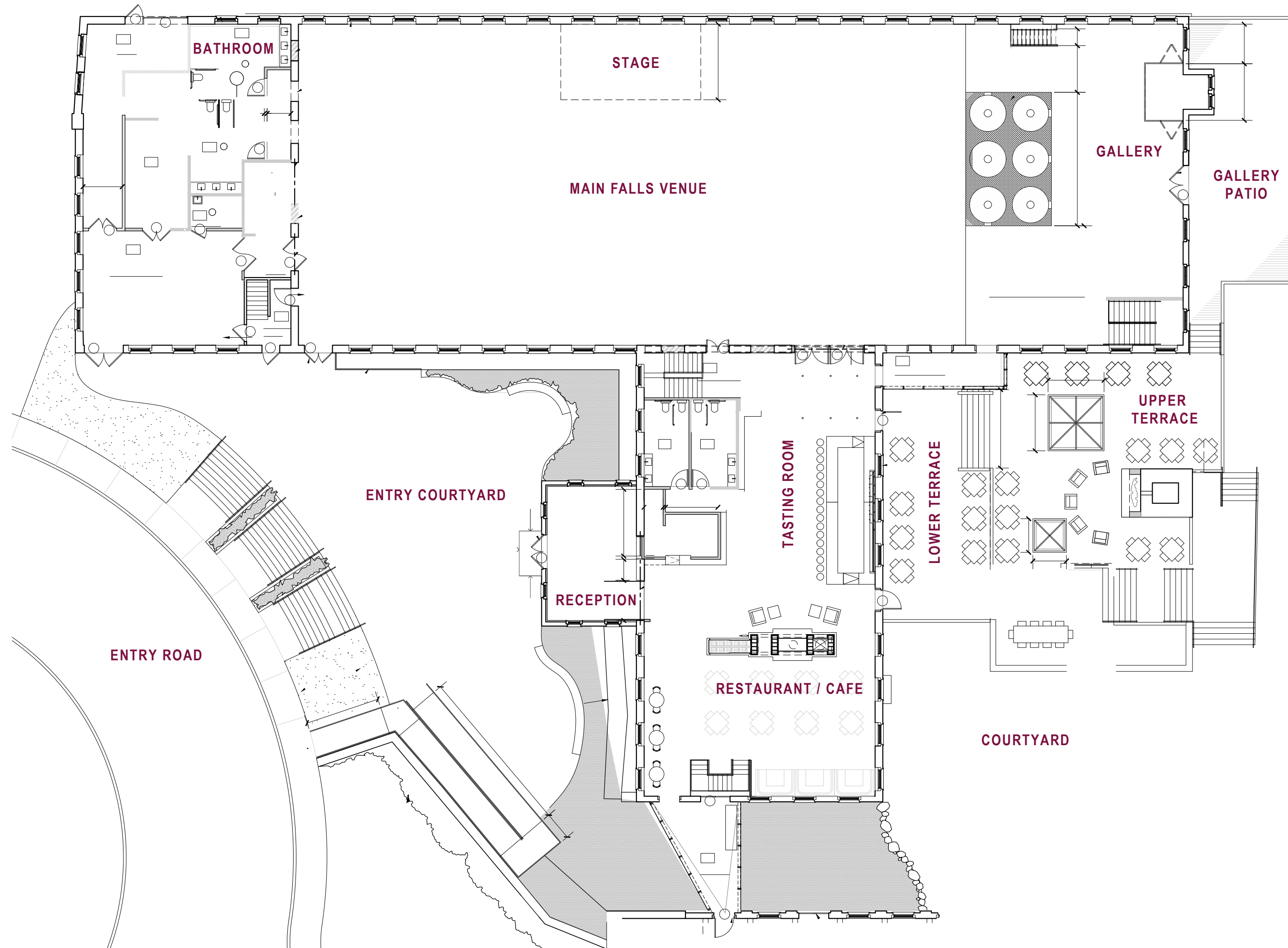
Congratulations

Thank you for considering City Winery for your upcoming wedding. With the ability to host everything from a small intimate rehearsal dinner, to an elaborate wedding for up to 350 guests, our goal is to help you create everlasting memories. We look forward to bringing your wedding vision to life!



HUDSON VALLEY ROOMS

THE HISTORIC MONTGOMERY MILLS



VENUE OVERVIEW:

- 22 acres, overlooking the Wallkill River and a stunning waterfall.
- Over 15,000 square feet of versatile event space, with seated dinner capacity of up to 350 in our largest space.
- Outdoors event space available, with an on-site amphitheater and stage, overlooking our vineyards.
- Full service, in-house audio/visual equipment and support.
- Conveniently located to NYC and surrounding areas, just 75 minutes from the George Washington Bridge, on the edge of the charming village of Montgomery.
- Ample on-site parking.
- Versatile floor plan options.
- In-house tables and chairs.
- Lodging option available in The Barn

PRICING:

- Food & Beverage Minimum : May - November \$34,500 / December - April \$28,000 (Off-peak pricing in Winter Months Friday & Sundays)
- Venue Fee - Saturday \$6,000
Friday & Sunday \$4,500
- Ceremony Fee - Starting at \$1,500
- Administrative Fee - 21% / NY Tax - 8.125%



CITY WINERY
WEDDING
PACKAGES

VINEYARD PACKAGE

\$200 PER PERSON*



COCKTAIL HOUR

includes a selection of

- six tray passed hors d'oeuvres

TWO-COURSE SEATED DINNER

includes a selection of

- one first course
- two entrées
+ vegetarian option
- Chef's selected assorted
mini desserts (family style)

FIVE-HOUR BEER & WINE BAR

- Six City Winery wines:
two white, two red, rosé, cava
- three craft beers

*Priced per person, unless otherwise noted. Local state tax and additional fees not included.



WATERFALL PACKAGE

\$230 PER PERSON*



COCKTAIL HOUR

includes a selection of

- two cocktail stations
- six tray passed hors d'oeuvres

TWO-COURSE SEATED DINNER

includes a selection of

- one first course
- two entrées + vegetarian option
- Chef's selected assorted mini desserts (family style)

FIVE-HOUR OPEN BAR

- Six City Winery wines: two white, two red, rosé, cava
- three craft beers
- City Winery Reserve liquor package
- a specialty cocktail

*Priced per person, unless otherwise noted. Local state tax and additional fees not included.



MILL DELUXE PACKAGE

\$270 PER PERSON*



COCKTAIL HOUR

includes a selection of

- three cocktail stations
- six tray passed hors d'oeuvres

TWO-COURSE SEATED DINNER

includes a selection of

- one first course
- two entrées + vegetarian option
- Chef's selected assorted mini desserts (family style) and a two-tiered wedding cake

FIVE-HOUR OPEN BAR

- Six City Winery wines: two white, two red, rosé, cava
- three craft beers
- Grand Cru liquor package
- a specialty cocktail

*Priced per person, unless otherwise noted. Local state tax and additional fees not included.



REHEARSAL DINNER

\$120 PER PERSON*



- Unique intimate event space
- Three hour custom event
- Three course seated dinner
- Beer & wine bar
- Dedicated service staff
- Access to audio-visual equipment
- Includes: set-up and break-down of tables, chairs, china, flatware, glassware, napkins

Inquire about Welcome Drinks and Farewell Brunches packages separately with your sales manager

*Priced per person, unless otherwise noted. Local state tax and additional fees not included.



MENU

HORS D'OEUVRES

ONE HOUR SERVICE

MEAT

MINI BEEF WELLINGTON

STEAK TARTARE **gf** shallot relish, crispy capers & parmesan

PETITE FILET CROSTINI horseradish cream

LAMB MEATBALL KEBAB harissa yogurt sauce

TERIYAKI STEAK ON A STICK **gf**

POULTRY

CHICKEN CASHEW SPRING ROLLS sweet chili sauce

CHICKEN SATAY **gf** peanut sauce

JERK CHICKEN SKEWER **gf** pineapple marmalade

SPICY TURKEY MEATBALLS blue cheese sauce

PORK

PORK CARNITAS EMPANADA chipotle crema

THAI PORK MEATBALLS green papaya slaw

BACON WRAPPED SCALLOPS **gf**

SPICY KOREAN PORK BELLY BITES **gf** apple kimchi slaw

GOAT CHEESE BACON DATES **gf**

SEAFOOD

CUCUMBER WITH SMOKED SALMON **gf** dill crème fraîche

TUNA POKE **gf** ginger, sriracha, toasted sesame

SASHIMI TUNA NACHO wakame, wasabi crema

PETITE BLUE CRAB CAKES chili lime aioli

JUMBO SHRIMP COCKTAIL **gf**

VEGETARIAN

CAPRESE SKEWERS **gf** cherry tomato, mozzarella, pesto, balsamic

ROASTED TOMATO ON A TOASTED BRIOCHE

goat cheese & aged balsamic

RICOTTA, LEMON, BASIL & HONEY BRUSCHETTA

FIG, MASCARPONE & AGED BALSAMIC BRUSCHETTA

SEASONAL RISOTTO BALLS arrabbiata sauce

HERB PARMESAN POLENTA **v, gf** marinated cherry tomato

SEASONAL VEGETABLE MINI QUICHE

WHITE TRUFFLE POTATO CROQUETTE

BUTTERNUT SQUASH BISQUE SHOOTER **gf**

TOMATO BISQUE SHOOTER **gf**

IMPOSSIBLE MEATBALL WITH MARINARA **vg**

ROASTED BEET & VEGAN FETA ON ENDIVE **vg, gf**

VEGETARIAN SPRING ROLLS

ENHANCEMENTS

\$5+ per person per enhancement

LOBSTER ROLL brioche, tarragon aioli, chives

LOBSTER ARANCINI lemon aioli

HERBED BABY LAMPCHOPS **gf**

MENU

COCKTAIL STATIONS

ONE HOUR SERVICE ...cont'd

FLATBREAD STATION

select three

MARGHERITA fresh mozzarella, basil, San Marzano tomato sauce

BACON & SAUSAGE mozzarella, San Marzano tomato sauce

CW FOUR CHEESE PESTO house made pesto sauce

ALFREDO broccoli, alfredo, mozzarella, parmesan

MEATLESS SAUSAGE AND PEPPER mozzarella, San Marzano tomato sauce, onions

BARCELONA spicy chorizo, hot honey, mozzarella, San Marzano tomato sauce

SEASONAL VEGETABLE

PASTA STATION

select three

MARGHERITA PENNE fresh tomato sauce, basil, fresh mozzarella

PASTA PRIMAVERA cavatappi pasta, seasonal vegetables, lemon butter sauce

PENNE ALA VODKA creamy tomato vodka sauce

CAMPANELLE sausage, broccoli rabe, hot pepper flakes

CONCHIGLIE BOLOGNESE pasta shells with beef ragu, shaved parmesan & basil **available as a vegan option using plant based meat \$4++

accompaniments: assorted breads & focaccia, parmesan cheese, red pepper flakes

SPANISH STATION

CHICKEN & CHORIZO PAELLA saffron rice, peas and onions

HAM & CHEESE CROQUETTES saffron aioli

PAN CON TOMATE

MANCHEGO CHEESE

MIXED OLIVES

PATATAS BRAVAS

ALBONDIGAS classic Spanish meatballs



MENU

COCKTAIL STATIONS

...cont'd

ASIAN FUSION STATION

MINI VEGETABLE SPRING ROLLS

COLD SESAME NOODLES

KUNG PAO CAULIFLOWER peanuts, celery, Fresno chilis

PORK POTSTICKERS dumpling sauce & green onion

BONELESS THAI CHICKEN WINGS gf

GREEK ISLANDS

CHICKEN SOUVLAKI SKEWERS gf

ZUCCHINI FETA FRITTERS & SPANAKOPITA

**MARINATED FETA CHEESE, GRAPE LEAVES, YOGURT TZATZIKI SAUCE,
ASSORTED OLIVES, PITA & RUSTIC BREAD, EVOO**

BUTTERFLIED LEG OF LAMB

++ \$5 additional per person

MEXICAN STATION

STEAK & CILANTRO CHIMICHANGAS

CHEESE QUESADILLA

CHICKEN & HATCH CHILI FLAUTA

TORTILLA CHIPS pico de gallo, salsa roja, salsa verde, jalapeños

guacamole ++ \$3 per person

shrimp ceviche cups ++ \$2 per person

tequila pairing ++ \$7 per person

GRAZING TABLE

CHEF'S SELECTION

Chef's selection of assorted cured meats, cheeses, honey, fresh and dried fruits, sea salt roasted nuts, whole grain mustard, table crackers, & toasted baguette

OKTOBERFEST

SMOKED GERMAN-STYLE SAUSAGE gf

POTATO PANCAKES dill sour cream, applesauce

ASSORTED BAVARIAN PRETZELS sea salt, everything spice

accompaniments: assorted mustards, pickles & beer cheese fondue

RAMEN NOODLE BAR

INDIVIDUAL RAMEN NOODLE CUPS one choice of broth, pork belly, bok choy, sprouts, kimchi, scallions, soy eggs, basil, cilantro, crispy chili, togarashi

SOUTHERN COMFORT

PULLED PORK SLIDERS

BUTTERMILK CHICKEN & WAFFLES

MAC ~N~ CHEESE

TATER TOTS OR FRIED GREEN TOMATOES

MAPLE BOURBON PORK BELLY gf ++ \$5 per person

accompaniments: pimento cheese, hot honey, maple syrup, assorted pickles, ketchup

BACON BAR

KICKIN' CANDIED BACON gf

GOAT CHEESE WRAPPED DATES gf

MAPLE BOURBON PORK BELLY gf

BACON JAM GRILLED CHEESE

B.E.C. DEVEILED EGGS

bourbon pairing: \$7 per person

MENU

ENHANCEMENT COCKTAIL STATIONS

*ADD CHEF ATTENDANT \$150 PER HOUR / 1 CHEF PER 100 PEOPLE

RAW BAR \$40 per person

SHUCKED EAST & WEST COAST OYSTERS

LITTLE NECK CLAMS

POACHED PEI MUSSELS

WILD GULF SHRIMP COCKTAIL

ISLAND CRAB CEVICHE

mango, rainbow peppers,
onion, lime, cilantro

accompaniments: bloody mary cocktail sauce, mignonette,
hot sauce, lemon wedges

BUTCHER + CARVING STATION \$30 per person

select two mains, served with cocktail dinner rolls

SLOW ROASTED PRIME RIB

roasted garlic, red wine, herbs with
horseradish cream & jus

ROASTED ROSEMARY CHICKEN

apricot and golden raisin mostarda

LEG OF LAMB

minted lamb jus, tzatziki sauce, mint jelly

SPICY KOREAN BBQ PORK BELLY

kimchi apple slaw

SLOW ROASTED TURKEY BREAST

cranberry preserve, sage turkey jus

POACHED SALMON

lemon dill sauce & beet horseradish



MENU

SEATED WEDDING DINNER

FIRST COURSE

select one

CW MIXED GREEN SALAD **vg, gf** carrots, tomatoes, cucumber, balsamic vinaigrette

KALE CAESAR SALAD kale, classic caesar dressing, shaved parmesan, focaccia brown butter croutons

HUDSON **gf** local pea tendrils, chicory, roasted corn, cotija, radish, lemon thyme vinaigrette

SUMMER STRAWBERRY **gf** baby greens, strawberries, candied pecans, goat cheese, cherry vinaigrette

HUDSON VALLEY SALAD local pears, frisée, endive, crumbled blue cheese, candied pecans, dried cranberries, whole grain mustard maple dressing

CW WEDGE **gf** buttermilk dressing, blue cheese, bacon, cured tomato, chives

BABY SPINACH bacon, egg, crispy onion, sweet onion vinaigrette

BURRATA **gf** heirloom tomato, arugula, crispy prosciutto, extra virgin olive oil, balsamic vinegar

ROASTED BEET **gf** ricotta salata, frosted walnuts, mixed lettuce, blood orange vinaigrette

SOUPS

(add for an additional course \$5 per person) OR in lieu of salad

BUTTERNUT SQUASH BISQUE **v, gf** Calvados creme fraiche

TOMATO PARMESAN BISQUE **v** grilled cheese crouton



MENU

SEATED WEDDING DINNER

*SILENT VEGETARIAN ENTREE INCLUDED IN EACH PACKAGE

ENTRÉES select two

SEARED SCOTTISH SALMON julienne summer squash medley, beluga lentils, citrus reduction

MEDITERRANEAN BRANZINO FILET leek & asparagus orzo, blistered tomatoes, crispy caper ladolemono sauce

MEDITERRANEAN CHICKEN lemon chicken, spinach & chickpea orzo, kalamata olives, sundried tomato, feta cheese

HONEY THYME GLAZED CHICKEN herbed polenta cake, roasted carrots, garlic, thyme

GRILLED FLAT IRON STEAK **gf** rosemary fingerlings, petite carrots, beurre rouge

GRILLED BAVETTE STEAK **gf** herbed scalloped potatoes, haricot verts, red wine demi glace, crispy shallots

PAN ROASTED SALMON roasted cauliflower, shitake mushroom, gnocchi, hazelnut beurre noisette

ROASTED SCOTTISH SALMON **gf** beluga lentils, julienne squash, citrus reduction

PAN ROASTED HALIBUT asparagus, artichoke, fava beans, fingerling potatoes, niçoise salsa

ROAST CHICKEN MADEIRA whipped potatoes, asparagus, wild mushroom Madeira demi

H.V. CHICKEN **gf** fall vegetable melange, local apple, cider pan jus, crispy prosciutto

HOISIN & MAKERS MARK BRAISED SHORT RIBS **gf** accompanied by whipped Yukon potatoes, pea tendrils, heirloom carrots, jus

SEARED TOGARASHI MONTAUK TUNA **gf** coconut sticky rice, baby bok choy, snap peas, sweet soy

GRILLED BAVETTE STEAK **gf** truffle twice baked potato, haricot verts, red wine demi, crispy shallot

MISO BLACK COD **gf** red rice, edamame, carrots, corn, daikon sprouts

VEGETARIAN OPTIONS select one

CRISPY EGGPLANT NAPOLEON San Marzano tomato sauce, housemade ricotta, buffalo mozzarella, pesto oil drizzle (grilled option available upon request)

IMPOSSIBLE BOLOGNESE tagliatelle

PASTA PRIMAVERA seasonal vegetables, penne, CW white wine sauce

SPINACH & VEGETABLE LASAGNA **v**

VEGETABLE COCONUT CURRY **vg, gf** basmati rice

ROASTED BEET STEAK **vg, gf** fingerling potatoes, asparagus, bearnaise sauce

SPRING ASPARAGUS & FAVA BEAN RISOTTO **vg, gf**

PUMPKIN & BUTTERNUT SQUASH RISOTTO **vg, gf**

CHARRED BROCCOLI STEAK **vg, gf** romesco, corn fingerling potatoes, cilantro pesto

KING TRUMPET "SCALLOPS" **gf** spaghetti squash, garlic butter

ENHANCEMENT ENTRÉES

LUMP CRAB CAKES | \$10 per person
edamame corn succotash, blue potato coins, pea tendrils, green goddess remoulade

ROASTED CHILEAN SEA BASS **gf** | \$15 per person
artichoke risotto cake, asparagus, roasted tomato, chive oil

MOROCCAN SPICED GRILLED LAMB CHOPS | \$25 per person
couscous, almonds, golden raisins, patty pan squash, blistered tomatoes, mint tzatziki

PAN ROASTED FILET OF BEEF | \$25 per person
rosemary fingerling potatoes, truffle creamed spinach, brandy peppercorn sauce

** ingredients subject to seasonal changes*

MENU

DESSERT STATIONS

SUNDAE ICE CREAM BAR

\$10 per person

VANILLA ICE CREAM AND CHOCOLATE ICE CREAM

nuts, sprinkles, fresh whipped cream, assorted dessert sauces, chocolate chips, cherries, coconut, cones, cookie crumbles

HUDSON VALLEY FALL DESSERT STATION

\$25 per person

MINI MAPLE CREME BRULÉE, PUMPKIN MOUSSE CUPS, WARM APPLE CRISP, APPLE CIDER DOUGHNUT, MINI CUPCAKES, PEARL SUGAR BELGIAN WAFFLES

MINI SWEET STATION

\$20 per person

MINI CREME BRULÉE, MACAROONS, ASSORTED PETIT FOURS, LEMON BARS, RASPBERRY MOUSSE CUPS, CHOCOLATE MOUSSE CUPS, ASSORTED COOKIES, GF BROWNIES, SALTED CARAMEL BUDINO CUPS

ITALIAN FEST MINI DESSERTS

\$25 per person

HOMEMADE ZEPPLES, TIRAMISU CUPS, MINI CANNOLI, MINI CHEESECAKE, NUTELLA MOUSSE CUPS, MINI CREAM PUFFS, ITALIAN BUTTER COOKIES, SFOGLIATELLA

DOUGHNUT DISPLAY

\$10 per person

HOUSE MADE ASSORTED CHEF INSPIRED DOUGHNUTS, BEIGNETS, CHURRO CHOCOLATE SAUCE SHOOTERS

HUDSON VALLEY FALL WARM CIDER & DOUGHNUTS

\$10 per person

LOCAL WARM APPLE CIDER & ASSORTED APPLE CIDER DOUGHNUTS

HUDSON VALLEY COUNTRY VIENNESE

\$23 per person

ASSORTED FRUIT PIES, BANANA PUDDING TRIFLE, DARK CHOCOLATE AND PRALINE TRIFLE, ASSORTED HOMEMADE COOKIES, BROWNIES, LEMON BARS

** ingredients subject to seasonal changes*

MENU

CITY WINERY LIQUOR PACKAGES

CITY WINERY RESERVED PACKAGE

available with the Waterfall Package

TITO'S HANDMADE VODKA

TANQUERAY GIN

BACARDI WHITE RUM

CAPTAIN MORGAN RUM SPICED

EL TESORO BLANCO

ILEGAL MEZCAL

KNOB CREEK BOURBON

KNOB CREEK RYE

MONKEY SHOULDER BLENDED SCOTCH

COURVOISIER COGNAC VS

CITY WINERY GRAND CRU LIQUORS

available with the Mill Deluxe Package

or at \$25 per person with the Waterfall Package

GREY GOOSE

HENDRICKS GIN

BANKS RUM 5 ISLAND

BANKS RUM 7 GOLDEN AGE

DON JULIO TEQUILA BLANCO

DEL MAGUEY VIDA MEZCAL

MAKER'S MARK BOURBON

BASIL HAYDEN'S DARK RYE

GLENMORANGIE SCOTCH SINGLE MALT 10 YEAR

THE ORIGINAL COURVOISIER COGNAC VSOP



MENU

LATE NIGHT OFFERINGS

ONE HOUR SERVICE

CHICKEN FINGERS & FRY STATION \$18 per person

FRIED CHICKEN FINGERS CW hand cut french fries

PICKLE FRIES

SAUCES ketchup | BBQ | honey mustard | ranch | buffalo

BAVARIAN PRETZEL BAR \$15 per person

ASSORTED BAVARIAN PRETZELS sea salt, everything spice

PRETZEL BITES

accompaniments: assorted mustards, pickles, beer cheese fondue

FOURTH OF JULY CELEBRATION \$25 per person

CHEESEBURGER SLIDERS yeast rolls, cheddar cheese, CW burger sauce

MINI HOT DOGS

MINI LOBSTER SALAD ROLLS brioche, tarragon aioli

OLD BAY POTATO CHIPS

accompaniments: ketchup, mustard, pickles

SOUTHERN STATION \$21 per person

PULLED PORK SLIDERS yeast roll, pickles, Carolina BBQ sauce

BUTTERMILK FRIED CHICKEN BISCUIT pickles, hot honey

MAC-N-CHEESE

TATER TOTS

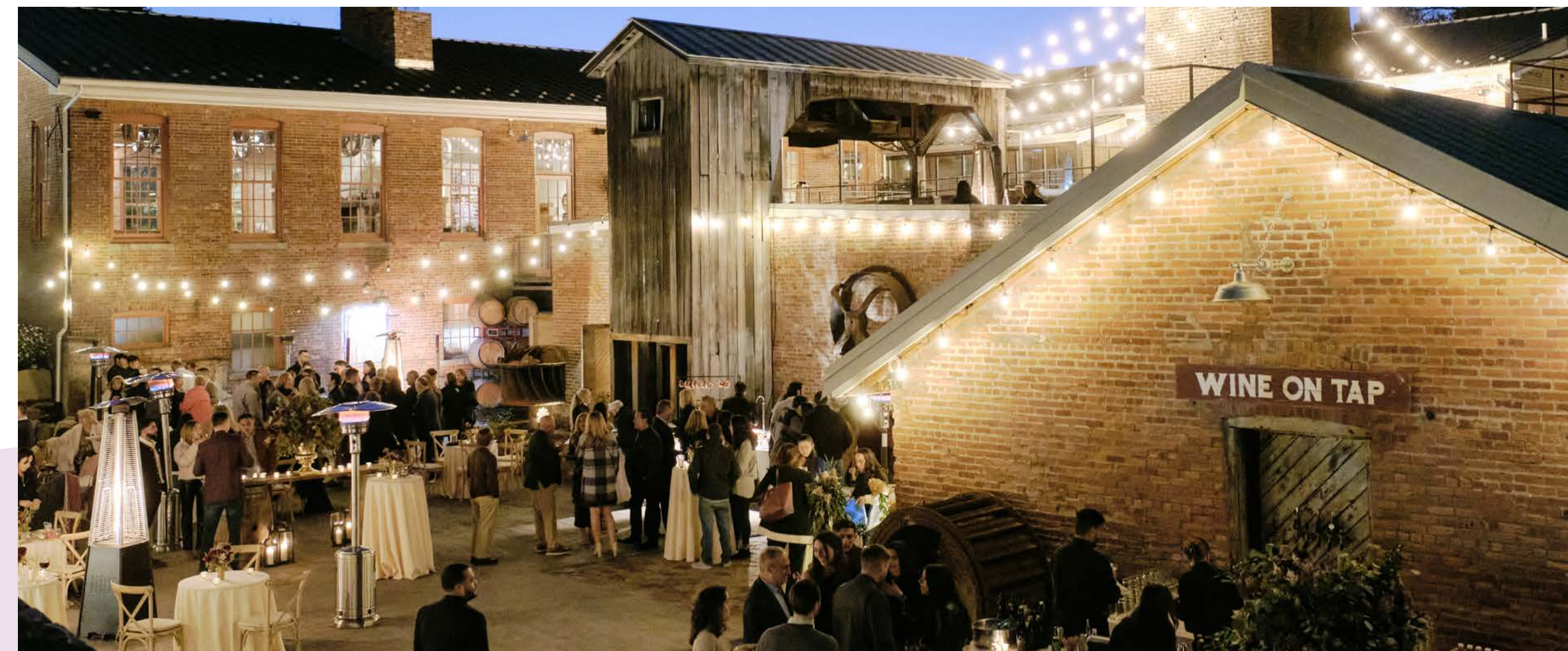
SAN GENNARO FEAST \$21 per person

CHEESE PIZZA

CLASSIC STROMBOLI ham, salami, pepperoni, mozzarella, onion & peppers

NONNA'S MEATBALLS

ZEPPOLIS cinnamon sugar





Custom Label Wine

At City Winery Hudson Valley in Montgomery, we have the unique ability to offer custom labeled wine made right here! Perfect for commemorative parting gifts for your guests, City Winery's in-house graphic designer will happily create a custom label of your choice.



@CITYWINERYHV @CITYWINERYHVVEDDINGS

#CITYWINERYHUDSONVALLEY

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